



## Presta Fillings

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Zeelandia have produced a range of high quality confectionery fillings, ready-to-use directly from the bucket. Presta fillings have a smooth structure and are available in a range of flavours. They offer convenience and long shelf life at ambient temperature, both before and after baking, therefore end products prepared with Presta can be stored at ambient temperature.

Presta fillings can be used directly from the bucket for injection of baked or fried products like muffins and cup cakes, as well as baked croissants with long shelf life. The fillings can also be used as a topping on a variety of baked goods.

Presta can also be baked inside the product as diagonal lines piped on a sheet cake or as a basis for a 'wet' filling.

### Advantages

- Long shelf life at ambient temperature
- Convenience - instantly processable and injectable
- Consistently high quality
- Bake, freeze and shear stability
- Smooth structure with bright and intense colour (no azo dyes)
- Remaining product can be used again

## Product Info

### Pack size

Vanilla - 12kg - Code F2545

Lemon - 12kg - Code F3232

Chocolate - 12kg - Code F2533

### Storage

Store in dry, ambient conditions.

### Make Up Instructions

Ready to use directly from the bucket.